

Pork Chop with Scallion



Ingredients

Ingredients: Pork Chop 400g Spring Onion 300g Egg 1 pc

Seasonings: Shaoxing Wine 8g Light Soy Sauce 6g
Dark Soy Sauce 4g Baking Soda pinch
Stock 350g Young Salt 1g Sugar 15g

Marinades: Sliced Ginger 8 pcs Light Soy Sauce 6g Dark Soy Sauce 4g
Young Salt 1g Corn Starch 5g



Method

1. Cutting: Rinse the pork chops and cut into pieces, approximately 1.2cm thick. Use the back of the knife blade to make the pork chops become tender. Rinse the spring onions and cut it into two. Set aside.
2. Marinade: Put the pork chops into a big bowl. Mix with marinades and egg.
3. Cooking: Place and heat the cookware on the induction cooker. Put a pinch of oil and the pork chops in the cookware, pan-fry until both sides turn into golden brown. Drain the oil. Add the spring onions, Shaoxing wine and stock. When it boils, add the light soy sauce, dark soy sauce, sugar and salt. Turn to low heating power and cook for 15 minutes. Turn to high heating power to cook until there is less watery. Ready to serve.

Indian Curry Chicken



Ingredients

Ingredients: Sliced Chicken 250g Potato (Wedge-shaped) 1 pc
Chopped Onion 1/2 pc Chopped Tomato 1/2 pc
Coconut Milk 2 tbsp Condensed Milk 1 tbsp
Chopped Ginger and Garlic 3 tbsp Turmeric Powder 1 tbsp
Indian Chili Powder 1 tbsp BABA Curry Powder 3 tbsp
Fresh Curry Leaf 3g Water approx. 100g



Seasonings: Salt and Sugar moderate amount

Method

1. Stir-fry the chopped onion. Add and stir-fry the sliced chickens and potato wedges.
2. Add the chopped ginger and garlic, turmeric powder, chili powder, curry powder and water. Cook until it becomes thick.
3. Add the fresh curry leaf, coconut milk, condensed milk, chopped tomatoes and seasonings. Ready to serve.

Fried Crab in Vietnamese Style



Ingredients

Ingredients: Crab 400g Lemongrass 2 sticks Chopped Garlic 1 tsp
Red Chili 2 pcs Chinese Vermicelli 1 small tie
Sliced Ginger 2 pcs

Seasonings: Curry Sauce 3 tbsp Coriander 20g Coconut Cream 300ml
Stock 200ml Fish Sauce 1 tbsp Sugar 1 tbsp Chicken Powder 1 tsp



Method

1. Soak the Chinese Vermicelli until soft. Set aside.
2. Cut the crab. Remove the gills. Cut the crab into 4 pieces. Use the knife to flatten the claws. Rinse and drain. Sprinkle 1 tbsp of cornstarch on the crabs.
3. Heat the oil in cookware and fry the crabs in oil in medium-high heat.
4. Stir-fry the curry sauce, chopped garlic, sliced ginger, coriander, crabs. Add the fish sauce and pour some wine. Then add the stock, coconut cream, Chinese Vermicelli and seasonings. Stew in medium heat with lid for 2 minutes. Ready to serve.

Italian Spaghetti with White Wine Clams



Ingredients

Ingredients: Olive oil pinch Dried Spring Onion (sliced) 1 pc
Garlic (sliced) 2 pcs Mushroom (sliced) 2ps
Crushed Dried Chili pinch Clam (with shell) 300g (30-35 pcs)
White Wine 70ml Spaghetti (uncooked) 100g Diced Tomato 10g
Italian Parsley pinch Pepper pinch



Method

1. Add some salt and olive oil into water. Cook the spaghetti for 5 to 6 minutes until soft. Drain. Set aside.
2. Heat the olive oil in the saucepan. Stir-fry the sliced garlic, dried spring onions, dried chilies and sliced mushrooms.
3. Put the clams into the saucepan. Cook with white wine. Take out the clam's meat when it is cooked.
4. Put the spaghetti into the cooked water of the clams. Cook the spaghetti with the clam meat.
5. Place the diced tomatoes and the Italian parsley. Place the clams and the shells for decoration.